



H A S T I N G S H O T E L

Bannatyne

Dinner Menu
2 Courses £22.95 - 3 Courses £29.95

To Begin

Butternut squash soup with chilli and crème fraiche (V, GF)

Twice baked goats cheese soufflé with apple and walnut salad (V, GF)

Cauliflower pakoras, coriander pesto and sweet pepper coulis (Ve, GF)

Venison carpaccio, heritage beetroot, hazelnuts and freshly grated horseradish (GF)

Pan seared scallops, celeriac remoulade, black pudding crumb and parmesan tuiles (£5 supplement)

Smoked duck breast salad, hoisin dressing, spring onion and toasted sesame seeds (GF)

In The Middle

Beef bourgignon, creamy truffle mash, winter root vegetables, veal jus and parsnip crisps (GF)

Grilled organic Sussex pork chop, braised red cabbage, prunes gel and peppercorn sauce (GF)

10oz chargrilled sirloin steak, chunky chips, grilled cherry vine tomatoes,
roquette and peppercorn sauce (£9 supplement) (GF)

Oven roasted salmon fillet, pavé potatoes, asparagus and hollandaise sauce (GF)

Catch of the day (please ask your server)

Mussels linguine in tomato and basil sauce

Fresh herb risotto, capers and olive purée (Ve*)

On The Side - £4.00

Chunky Chips

French fries

New potatoes

Green beans and bacon

Buttered Spinach

Mixed salad

Onion rings

Carrots drizzled with honey

Mixed seasonal vegetables

Specific allergen information is held centrally on all our menu products and can be provided on request from our trained staff
(A 12.5% discretionary service charge will be added to your bill - all gratuities go to the staff)